

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
7 July 2005 (07.07.2005)

PCT

(10) International Publication Number
WO 2005/060803 A1

(51) International Patent Classification⁷: A47J 37/12

(21) International Application Number:
PCT/HU2004/000122

(22) International Filing Date:
17 December 2004 (17.12.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
P0304104 22 December 2003 (22.12.2003) HU

(71) Applicant and

(72) Inventor: KOVÁCS, László [HU/HU]; Normafa u.
49-51., H-1121 Budapest (HU).

(74) Agent: SBG & K PATENT AND LAW OFFICES; Andrassy út 113., H-1062 Budapest (HU).

(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,

CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,
ZW.

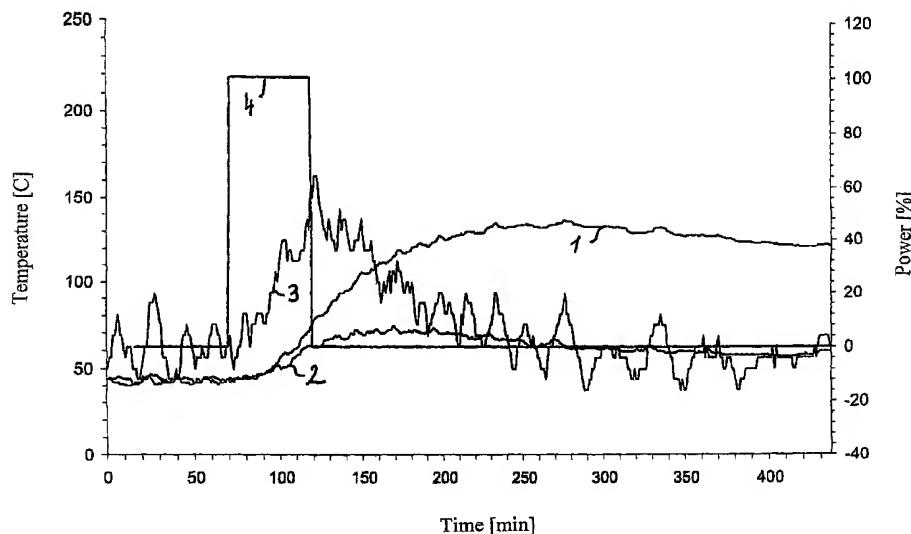
(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO,
SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN,
GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

- with international search report
- before the expiration of the time limit for amending the
claims and to be republished in the event of receipt of
amendments

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: METHOD AND CONTROL ARRANGEMENT FOR TERMINATING ACCIDENTAL SWITCH ON OF A DEEP FRYER APPARATUS NOT FILLED WITH OIL



WO 2005/060803 A1

(57) Abstract: Method and control arrangement for terminating an accidental switch on of a deep fryer apparatus when it is not filled with oil, the apparatus comprises a vessel having closed bottom sides, and a horizontally formed electric heating element for direct contact with the oil within the vessel. At one or more points of the inner space of the vessel the temperature (1,2) is measured, by which the accidental switch on state of the apparatus is detected and terminated at the same time in such a way that a derivative (3) of the temperature (1,2) measured at the one or more determined points is defined. The heating power (4) is automatically cut off to terminate switched on state when the value of the derivative (3) exceeds a predetermined threshold value.